

## Technical Specification Data Sheet



Product Name:	<b>Green Pepper Sliced (Blanched)</b>	Size	Weight
Taxonomic Name:	<i>Capsicum annuum</i>	5-7mm	10kg
Country of Origin:	China		

### Product Description:

An IQF preparation of sliced GREEN PEPPERS with all of the organoleptic attributes associated with fresh GREEN PEPPERS. Product is sorted/inspected, washed, halved and seeds removed, washed, blanched, cooled, sliced, sieved, and packaged. Packed to minimum weight. Brix Levels: 4.5-5.5°Bx.

Declaration: Green Peppers 100%.



### Organoleptic:

Appearance	Bright green slices of pepper, nominal size 5-7mm, slight variation in the shades of green within the cuts.
Aroma	Characteristics of fresh bell peppers, aromatic, vegetal and grassy. No off taints.
Flavour	Green pepper, less sweet than red pepper, grassy and slightly bitter.
Texture	Flesh may be slightly soft, and skins waxy, and firmer.

### Physical Properties:

Criteria	Definition	Target (1000g)	Tolerance (1000g)
FM – Foreign Material	This includes any material not derived from the plant, insects, pieces of insects, wood, glass, stones, metal etc.	Nil	Nil
FEVM – Foreign Extraneous Vegetable Matter	Foreign vegetable matter not derived from the Pepper plant, and which is non-toxic.	Nil	Nil
EVM – Extraneous Vegetable Matter	Any harmless plant material that is derived from the plant.	1 pc	2 pcs
Clumping	>3 pieces welded together which cannot be separated without damaging the product	3%	5%
Colour Defects	Pepper Pieces with different colour from peppers being supplied	<3%	3%

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Undersize Length	Length <20mm.	3%	5%
Oversize Size	>10mm in width.	3%	5%
Max. Width Size	Width size	5-7mm	12mm
Blemish Minor	Black or brown areas of discolouration of 2-6mm	5 pcs	8 pcs
Blemish Major	Black or brown discoloured areas of >6mm	3 pcs	5 pcs
Signs of disease	Any pieces showing signs of disease	Nil	Nil
Seeds	Either attached or unattached	0	10

**Storage & Shelf life:**

Store at -18°C. or below, ideal storage should be at -20°C. Avoid storage with strongly flavoured materials, or with materials that absorb flavours readily. Shelf Life at these temperatures is 24 months. Minimum 6 months on delivery. Once opened, the remaining material should be returned to cold storage of -18°C (or below) as soon as possible in order to retain product quality.

**Packaging:**

**Inner:** Blue tint food grade bag, folded.

**Outer:** Brown food grade box, printed with supplier information. Self adhesive blue tape closure.

**Product Coding & Labelling:**

The product is coded in the following format:

product name  
net weight  
best before date  
storage t° -18°C  
batch code (lotnr.)  
Produced in China

**Microbiological Standards**

<u>Parameter</u>	<u>Target</u>	<u>Unacceptable</u>
Coliforms @37°C.	<10 <sup>3</sup>	>10 <sup>3</sup>
TVC	<5x10 <sup>5</sup>	>10 <sup>6</sup>
E. coli	<10	>10
Yeasts	<10 <sup>4</sup>	>10 <sup>4</sup>
Moulds	<10 <sup>3</sup>	>10 <sup>3</sup>
Salmonella spp.	Absent in 25g	Present in 25g
Listeria Mono	Absent in 25g	Present in 25g

**Dietary Information**

	per/100g
Energy (kJ)	109
Energy (kcal)	26
Protein	1.8g
Carbohydrates	4.2g
of which Sugars	4.2g
Starch	Tr
Fat	0.3g
Dietary fibre	N
Sodium	12.0mg

All nutritional data is taken from McCance & Widdowson, Composition of Foods Integrated Dataset (Online)

N = No reliable information on the amount

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### Free From

	<b>Free From:</b>		<b>Free From:</b>
Meat/Meat derivatives	<b>Yes</b>	HVP/TVP	<b>Yes</b>
Fish/Fish derivatives	<b>Yes</b>	Monosodium glutamate	<b>Yes</b>
Milk/Dairy products	<b>Yes</b>	Added sugars	<b>Yes</b>
Crustaceans	<b>Yes</b>	Celery	<b>Yes</b>
Mustard	<b>Yes</b>	Sulphur dioxide	<b>Yes</b>
Lactose	<b>Yes</b>	Added salt	<b>Yes</b>
Soya	<b>Yes</b>	Artificial sweeteners	<b>Yes</b>
Soya derivatives	<b>Yes</b>	Starch/modified starch	<b>Yes</b>
Maize	<b>Yes</b>	Cold Pressed oils	<b>Yes</b>
Maize derivatives	<b>Yes</b>	Nuts	<b>Yes</b>
Wheat	<b>Yes</b>	Nut oils/derivatives	<b>Yes</b>
Wheat derivatives	<b>Yes</b>	Sesame seeds	<b>Yes</b>
Rye	<b>Yes</b>	Sesame seed oils/ derivatives	<b>Yes</b>
Rye derivatives	<b>Yes</b>	Seeds	<b>Yes</b>
Gluten	<b>Yes</b>	GM materials	<b>Yes</b>
Oats/oat derivatives	<b>Yes</b>	Egg/egg derivatives	<b>Yes</b>
Barley derivatives	<b>Yes</b>	Colours (natural)	<b>Yes</b>
Malt/malt products	<b>Yes</b>	Colours (artificial)	<b>Yes</b>
Preservatives	<b>Yes</b>	Flavours (any)	<b>Yes</b>
BHA/BHT	<b>Yes</b>	IRRADIATION	<b>Yes</b>

### Suitable For

<b>Coeliacs</b>	Yes	Kosher	Yes – Not certified
Lactose intolerant	Yes	Halal	Yes – Not certified
Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes

### Frucom Limited Genetically Modified Foods Policy

Frucom Limited does not process any raw materials that have been genetically modified. The company does not take part in trials of modified plant matter and aims not to manufacture mixed products where ingredients or components have been produced by means of genetic modification.

In this instance genetic modification covers not only plant matter that has been significantly altered by genetic manipulation to give a product different from the naturally occurring material, but also finished produce that has been manipulated and in the course of its manufacture no longer contains genetically modified material. Materials that have been produced from genetically modified micro-organisms or plants which may or may not contain genetically modified materials will not be handled by Frucom Limited

The company position regarding the genetic modification of foods will remain as stated. Until such time that sufficient scientific evidence exists to demonstrate the absolute safety of all genetic modification, or until such a point where our customers are willing to accept genetically modified produce on the basis of safety as stated above.

### Frucom Limited Nut Handling Policy

Frucom Limited does not handle nuts, nut by-products or nut derivatives. This includes no nut products in the canteen vending machine. As a consequence of not processing nut products the company does not have an internal nut segregation policy of production lines, equipment, or personnel.

Suppliers are audited by means of a self-assessment questionnaire, the response to which will demand either no, limited, or further investigation.

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Suppliers to Frucom Limited which handle nut or nut products will be audited, to assure us and our customers that there is no possibility for the contamination of produce with nut or nut derivatives.

The following list outlines those species covered by this policy:

Almonds	Acorns	Almondettes (Buchanania seeds)	Betel nuts
Brazil nuts	Bread nut/Bread fruit	Beech nut	Butter nut
Cashew nuts	Chestnut	Cob nut	Chinquapins
Chilean wild nuts	Cola nuts	(Bushy chestnut)	Filberts
Ground nuts/Peanuts	Ginko nuts	Heart nuts	Hazel nut
Hickory nut	Jojoba nut	Jack nut	Lichi nut
Monkey nut	Macadamia	Oyster nut	Pecan nut
Pili nut	Paradise nut	Pine nut	Pistachio
Quadong nut	Shea nut	Squari nut	Sesame seeds
Tallow nut	Tropical almond	Tahiti chestnut	Tiger nut
Walnut			

The above list may alter as other nuts are found to be allergenic and further legislation occurs. Where there is any doubt from the supplier as to whether their produce contains any of the above listed produce, it shall be considered that such nuts are present and that they may present a risk to the final consumer.

### **Product Quality Parameter**

These are fresh products and, therefore, by their very nature may vary as a result of seasonal influences, such as the time of harvest, the prevailing and historic weather conditions. However, such factors have no reflection on the overall performance of the product. Crops may be treated with pesticides to control insects, and other materials to control yeasts and moulds, with the aim of achieving their total absence from the finished product. All raw materials are tested on an annual basis to ensure that chemical residues do not exceed current legislative MRL guidelines. We ensure that MRL's are not exceeded by only applying chemical treatments on an absolute necessity basis, and always observe legal and manufacturer's instructions in full.

The products supplied by Frucom Limited shall conform to all current EC/UK legislation.

All product is metal detected in accordance with the standards in our HACCP plan. Ref HLL

All details of this specification will remain confidential to Frucom Limited. No other party is empowered to disclose any details to a third party. Any changes to the product will be made with prior notification to the customer as appropriate.

Signed: *K. Wanis*  
On behalf of Frucom Ltd.

Signed .....  
On behalf of Customer

Position: Technical Manager  
Date: 28/06//2023

Position:  
Date:

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